



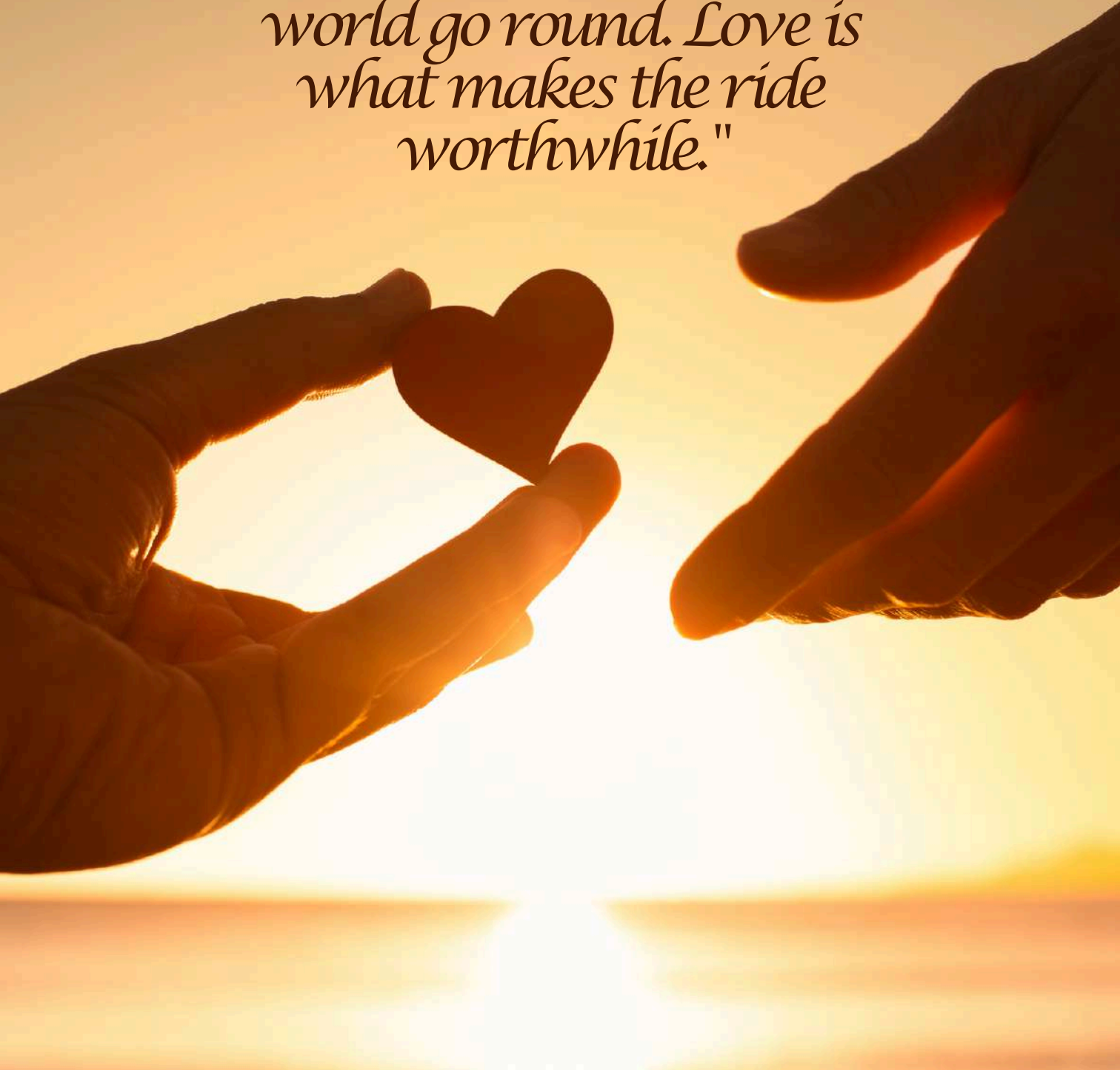
KING EVELTHON

BEACH HOTEL & RESORT



WEDDING BROCHURE 2027

*"Love doesn't make the
world go round. Love is
what makes the ride
worthwhile."*



CHOOSING YOUR EXQUISITE MENU





B B Q B U F F E T

SALADS

Marinated Mushroom Salad
Tomato and Onion salad with Feta and Oregano
Green Salad tossed with Ranchero Dressing
Avocado and Pink Baby Shrimps, Celery and Mango
Cucumber and Garlic Salad with Dill and Sour Cream
Rice Salad with Tuna and Green Onions
Potato Salad with Onion and Bacon
Gazpacho Salad with Kefalotyri and Pita Chips
Two Cabbage Salad with Mayonnaise
Assorted Dips & Dressings

BREAD STATION

Selection of Mini Rolls and Loafs

CHEESE STATION

Our Local & International cheese board, French baguette, crackers, Marmalades & Chutneys.

LIVE STATION

Spaghetti tossed in Olive Oil, Garlic, Basil and Fresh Tomatoes

FROM THE GRILL

Selection of sausages (Green Mayo)

Marinated Chicken kebab with yogurt & Garlic

B.B.Q Spare Ribs

Seafood Kebabs

Mini Lamb Kofta with Halloumi skewers

*Chopped Fillet Burger (slice red onion, gherkins, tomatoes,
ice berg lettuce, Mini burger buns)*

Marinated Baby Lamb Chops

GARNISHES

Potatoes Fans/ Sour cream

Cauliflower and Broccoli cheese

Grilled Tomatoes, Eggplants, Corn on the Cob

Leek and Charcuteries Rice

DESSERTS

Selection of filo Pastries

Black Forest

Baked Cheesecake

Pistachio Roll

Orange Pie

Pineapple Tart

Fresh Fruit

Price: €95.00 per Adult

Children aged 2-12 years €47.50 each

Infants aged 0-2 years free

MINIMUM 20 ADULTS



G A L A M E N U A L K I O N I M E N U

STARTER/APPERTIZER

Smoked Salmon terrine with Avocado mousse, mango coolis and dry apricots

MAIN COURSE

Roast Pork Tenderloin glazed with oyster sauce on green pea Risotto, Parmesan Jus and fresh seasonal vegetables

DESSERT

Traditional Black Forest cake and wild berries sauce

Price: €95.00 per Person

Children aged 2-12 years €47.50 each

Infants aged 0-2 years free

The price includes private bars from 1 hour prior to ceremony time until midnight with waiter staff included and all local drinks.



G A L A M E N U A R T E M I S M E N U

STARTER/APPERTIZER

*Chilled Prawns with Smoked eggplant, avocado and Feta
crumble
with sweet red pepper coulis*

MAIN COURSE

*Slow roasted herb crusted chicken al' orange stuffed with dates,
citrus mashed
potatoes and seasonal vegetables*

DESSERT

*Coconut cup
Tonga Crème
Banana Brule.*

*Price: €90.00 per Person
Children aged 2-12 years €45.00each
Infants aged 0-2 years free*

*The price includes private bars from 1 hour prior to ceremony
time until midnight with waiter staff included and all local
drinks.*

*Special dietary requirements must be notified to the hotel when confirming the menu choice 14 days prior to arrival.



C A N A P É S

HOT CANAPÉS
(€2.50 PER PIECE)

Golden Fried Breaded Prawns with Sweet Chilly Mayo

Meat Koupes with Yogurt Taxini Dip

Honey Glazed Gammon in Mini Bread Rolls with Mustard Mayo

Mini Chicken Souvlaki in Mini Pitta Bread with Tzantziki

Chicken Gyros in Tortilla Wraps with Sour Taxini Dip

Shieftalies in Mini Pitta Bread with Raita Dip

Grill Lamb Kofta wraps with Raita Dip

Mexican Chimichancas with Grill

Vegetables, Avocado & Cream Cheese.

Zuchini Fritters (Kolokuthokeftedes

Chicken "Quasadillas" Wraps with Avocado and Cheese Dip

*Breaded Mushrooms Stuffed with Ricotta Cheese, Basil, Pesto,
Mayo.*

Mini Chicken Tikka Skewers with Mango Chutney

Coconut Pork Satay Skewers with Coconut Cream Dip.

Thai" Chicken Skewers with Sweet and Sour Sauce.

Vegetables Spring Rolls with Sweet & Sour Sauce.

Mini Quiche Lorraine

Crispy Duck Rolled in Pancake, Hoi Sin sauce.

Salmon and Crab Cakes, Mustard Sauce

COLD REFRESHING CANAPÉS

(€2.50 PER PIECE)

Tomato & Mozzarella with Basil Oil

Smoked Salmon Wraps with Sour Cream & Avocado Guacamole

Marinated Baby Shrimps with Avocado

Mousse in Mini Croissants

Brie Cheese with Walnuts and Seasonal Fruit on French Baguette

Bruschetta with Grilled Vegetables, Olive Oil and Herbs

Roast Beef and Pickles on Rye Bread Roll

Tuna Mayo, in Pitta Pockets

Salmon Tartar with Keta Caviar

Avocado Mouse with Greenland Prawns

Hiromeri Roulade with Sweet Melon

Ham Mousse with Peach

Brie Cheese with Walnuts

Mini Tartlets filled with Smoked Trout Mousse

PETIT FOURS

(€2.00 PER PIECE)

Chocolate Truffles

Chocolate Brownies

Choux with Vanilla Cream

Baby chocolate Bananas

Black currant cheesecake

Mini fruit tarts

White chocolate Brownies

Assorted mini Struddels

Mini Opera Cakes

**Canapés can not be used as a reception meal.*

A minimum of 4 types x 20 pieces each is required.



C H I L D R E N S M E N U

2 - 1 2 Y E A R S

Chicken Nuggets and Chips

Fish Fingers and chips

Mini Pizza and chips

Mini cheese Burger and chips

Plain Omelette and chips

*Price per child aged 2-12 years €45.00
including all local drinks*

Children aged 0-2 years free

WHAT IS INCLUDED IN THE MENU CHOICE

Included in your wedding meal are all local drinks and private bar from 1 hour prior to the ceremony time until 24.00 hrs.

Special dietary requirements must be notified to the hotel when confirming the menu choice 14 days prior to arrival.

INTERNATIONAL DRINKS FOR WEDDING PARTY

Included in your wedding meal are the local drinks. Should you wish to upgrade to the international drinks, which covers all imported drinks the upgrade price will be €40.00 euros per adult

Please note it must be all the wedding party not just a couple of the guests for the upgrade to occur

*Welcome to your
fairytale
Wedding*

just
married!



Tsokkos Weddings

all you need is love...

And this is how...
your love story
begins

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